



# County of Fairfax, Virginia

To protect and enrich the quality of life for the people, neighborhoods and diverse communities of Fairfax County

---

## Information Packet

### Youth Athletic Concession Stands

This information packet explains the requirements for operating a concession stand at an exempt youth athletic activity in Fairfax County.

Included in this packet are the following:

- Guidelines for operation of the food stand. (Paraphrased from the Fairfax County Code, Chapter 43.1, Article 6, *Food and Food Establishments*).
- A Frequently Asked Question (FAQ) page, including the definitions of a youth athletic activity.
- The Food Safety Workshop information.



**FAIRFAX COUNTY HEALTH DEPARTMENT**  
**DIVISION OF ENVIRONMENTAL HEALTH**  
**FOOD SAFETY SECTION**

***Guidelines for Operation of a Youth Athletic Concession Stand***  
***(From Fairfax County Code, Chapter 43.1, Food and Food Establishments, Article 6)***

1. An application must be submitted to the Health Department at least 10 days prior to the date of the event (s). The application must include a list of the food items that you are planning to serve.
2. A permit for the operation of the stand will be mailed to you. This permit must be posted in a conspicuous place for public view at the food stand.
3. One person who has completed the Food Safety Workshop shall be on site during the operation of the food stand.
4. All foods shall be prepared and/or cooked on site at the concession stand.
5. Food items may not be prepared in private homes, except for baked goods such as cookies, cupcakes, brownies, etc.
6. Ready to eat foods shall not be touched by bare hands. Gloves, tongs, spatulas, deli tissue, aluminum foil, or other utensils are to be used. Ready to eat foods include foods that are unpackaged and edible without washing, cooking or additional preparation.
7. Food items are to be obtained from a reputable grocery or wholesale store.
8. Food thermometers must be provided and used appropriately.
9. Hand washing facilities shall be easily accessible for use by food handlers.
10. Food handlers shall wash their hands frequently and thoroughly.
11. Persons with a cold or the flu or who have cuts or sores on their hands may not handle food items.
12. Eating and smoking are not allowed in the food stand.
13. Food items may be safely held at 41° F or below or at 135° F or above.
14. Disposable forks, knives, spoons, cups, plates and napkins are to be used.
15. Drinking water shall be obtained from a potable source.
16. Food shall be stored off the ground.
17. A concession stand may be required to cease operation if found to be operating in an unsafe manner.

**FAIRFAX COUNTY HEALTH DEPARTMENT  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD SAFETY SECTION**

**Questions and Answers**

**What is an exempt Youth Athletic Activity?**

An organized event or activity exclusively for children of an age eligible for enrollment in Fairfax County Public Schools or younger where such children participate in sports, physical exercises, or athletic competition that has been specifically exempted by the Fairfax County Board of Supervisors.

**Does our exempt organization's concession stand need a Health Department permit to operate?**  
Yes.

**Must I make application to the Fairfax County Health Department of my organization's intent to operate a youth athletic concession stand?**

Yes. Your exempt organization must submit an application providing the date and location of the event and the proposed menu to the Health Department at least ten (10) days prior to the event. An Application Form is provided in this packet.

**Do I need specific training to operate a youth athletic concession stand?**

Each concession stand or event must have a person in charge that has attended a Food Safety Workshop recognized by the Health Department. Information on the Food Safety Workshop can be found in this packet.

**Does the concession stand need to be inspected before we begin operation?**

No. As long as your concession stand is operated in conformance with the guidelines. A person who has attended a Food Safety Workshop must be on site while the food stand is in operation. Random site visits will be made by the Health Department staff to ensure safe operation of the food stand.

**Is there a charge for this workshop?**

There is a \$25.00 fee, per organization, for the workshop. A number of volunteers from the same organization may attend a workshop for a single fee.

**Are there limitations on the kinds and types of food that can be prepared and served?**

Yes. All food items must be from an approved source. Potentially hazardous food items are to be prepared and cooked on site. Food may not be prepared in the homes of association members or other volunteers.

**Where can I get more information?**

If you have other questions or concerns, please call the Health Department at (703) 246-2444 weekdays from 8:00 a.m. to 4:30 p.m. We will be happy to assist you in any way possible.

**FAIRFAX COUNTY HEALTH DEPARTMENT  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD SAFETY SECTION**

**The Food Safety Workshop**

Since many groups and organizations rely upon food service stands for fund raising, the volunteer coordinator must plan a safe event and teach other volunteers about safe food handling. The Food Safety Section of the Fairfax County Health Department has designed a Food Safety Workshop to promote an awareness of safe food handling practices for volunteers at youth athletic event concession stands.

The primary purpose of the Food Safety Workshop is to discuss safe food handling practices in the setting of a youth athletic event concession stand. This is pursuant to Article 6 of Chapter 43.1, Food and Food Establishments, of the Fairfax County Code. One condition listed in Article 6 is that each concession stand or event has a person in charge who has attended the Food Safety Workshop.

The length of the workshop is limited to 1 1/2 hours for the presentation followed by a question and answer session. A volunteer's participation in the workshop offered by the Health Department certifies the volunteer as a Concession Stand Food Operator. Topics of discussion include the following:

- Agents that cause foodborne illness
- Personal hygiene
- Safe practices for handling and preparing food
- Cleaning and sanitation of food service equipment and utensils
- Food stand facilities

To obtain additional information you may contact our office at (703) 246-2444 weekdays from 8:00 a.m. to 4:30 p.m. for assistance.